Proposal No. 2 7 - 2 5 6

Proposal for Task Force Consideration at the ISSC 2027 Biennial Meeting *(Tab to go to next field)*	1. a. ☐ Growing Area b. X Harvesting/Handling/Distribution c. ☐ Administrative

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9. Proposal Subject	Guidance for processing, packaging, handling, & shipping fresh shucked oysters on the half shell, (Dead oysters)
10. Specific NSSP Guide Reference	Chapter XI. Shucking and Packing- Guidance Document
11. Text of Proposal/ Requested Action	Guidance must be developed for fresh raw oysters that are shucked and left on half of its shell for sale in commerce. This new product that has entered the marketplace must be packaged, handled, and shipped in a safe and sanitary manner. Guidance for Fresh Shucked Oysters processed, packaged and shipped in the ½ Shell form 1. All shellfish intended for the fresh shucked raw half shell market a. shall be shucked in a manner such that they will not be subjected to contamination. b. shall be reasonably free of mud when shucked. c. shall only be wholesome and safe shellfish that will be shucked, and any shellfish with badly broken shells shall be discarded. d. Shellfish are not subject to contamination or held for an excessive time at unsafe temperatures during shucking and packing. e. All fresh shucked raw half-shell containers shall be fabricated from safe materials and so designed for a single use. f. Containers used for packaging shall be clean, constructed of food-grade materials, and designed and fabricated such that the contents will be protected from contamination during shipping and storage. g. Each carton of shellfish containing individual trays of fresh shucked raw half shell oysters shall have the word SHUCKED followed by the actual shucking date shall appear on the lid and on the side wall or bottom of durable containers. The date shall consist of the common abbreviation for the month and number of the day of the month or the number of the day of the year (Julian calendar day. h. Shucked shellfish are held and transported at temperatures of 7.2°C (45°F) or less. If wet ice is used to store and ship the sealed containers of shucked shellfish, the packaging must keep the fresh shucked raw oysters free from contamination from melting ice that may contaminate the packed shellfish. (This language came directly from the NSSP) 2022 U.S. Food Code 3-303 Preventing Contamination from Ice Used As a Coolant

	3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient. After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD. P 3-303.12 Storage or Display of Food in Contact with Water or Ice. (A) PACKAGED FOOD may not be stored in direct contact with ice or water if the FOOD is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water (B) Except as specified in ¶¶ (C) and (D) of this section, unPACKAGED FOOD may not be stored in direct contact with undrained ice. (C) Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water. (D) Raw poultry and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale. ANNEX 3- Public Health Reasons/Administrative Guidelines 3-302.11 Packaged and Unpackaged Food – Protection Separation, Packaging, and Segregation. Food that is inadequately packaged or contained in damaged packaging could become contaminated by microbes, dust, or chemicals introduced by products or equipment stored in close proximity or by persons delivering, stocking, or opening packages or overwraps. Packaging must be appropriate for preventing the entry of microbes and other contaminants such as chemicals. These contaminants may be present on the outside of containers and may contaminate food if the packaging is inadequate or damaged, or when the packaging is opened. The removal of food product overwraps may also damage the package integrity of foods under the overwraps if proper care is not taken.
12. Public Health Significance	The potential for contamination of fresh raw half-shell oysters being packaged and shipped in unsealed containers have a high risk of contamination from melting ice as well as other possible contaminants following packaging, during shipping and storage.
13. Cost Information	N/A
14. Changes Needed to Guidance (if proposed change is adopted)	Yes